



LAS TABLAS
COLOMBIAN STEAKHOUSE

ESTABLISHED 1991

CATERING MENU

BUFFET PACKAGES (On Site)

Includes soft drinks, coffee and teas. Prices do not include sales tax or gratuity.

Colombia Package

\$30 PER PERSON (Available Sunday - Thursday; Excluding Holidays)

Chicken with mushrooms Steak with peppers, House Salad, Empanadas (beef, chicken and cheese), Rice and Beans, Potatoes, Yuca, Sweet Plantains and Arepa

Colombian Picada

\$40 PER PERSON

Empanadas (beef, chicken and cheese) Entraña Steak (grilled marinated skirt steak), Pollo al Ajillo (grilled chicken breast marinated in wine and garlic sauce), Pork Ribs Chorizo (pork sausage), House Salad, Rice and Beans, Potatoes, Yuca, Sweet Plantain, Arepa.

Additional options:

Delivery in Chicago \$75 and \$100+ nearby suburbs

Optional Servers (minimum 4 hours)

\$30 per hour/per server

FULL SERVICE DINNER PACKAGES

Combination Entree Package

\$39 PER PERSON / CHILDREN UNDER 12 YEARS OF AGE \$16 PER CHILD

Appetizers

House Salad: Romaine lettuce, tomato, cucumber, black olives and carrots in homemade garlic-lime vinaigrette.

Empanadas Traditional stuffed turnovers in corn flour shell. Choice of beef, chicken or cheese.

Entree

Each guest gets their choice of two of the following entrees:

Entraña Skirt Steak (grilled to order), Pollo al Ajillo (grilled chicken breast marinated in garlic and wine), Chuletas al Carbón (grilled boneless pork loin) Grilled Calamari and Tiger Shrimp

Dessert

Each guest gets their choice of one of the following:

Flan de Coco: Traditional latin custard with a light hint of coconut

Brevas con Arequipe Figs with Colombian dulce de leche caramel

Tropical Fruit Mousse (flavors vary weekly)

Moras con Arequipe Blackberries with Colombian dulce de leche caramel

Taste of Paisa

\$42 PER PERSON

Appetizers

House Salad

Chorizo con Arepa: Traditional Colombian cheese-corn bread with homemade Colombian pork sausage

Entree

Bandeja Paisa: Rib-eye Steak (grilled to order) Fried pork belly, Rice and Beans, Fried egg, Sweet plantain, Avocado

Dessert

Each guest gets their choice of one of the following:

Flan de Coco: Traditional latin custard with a light hint of coconut

Brevas con Arequipe Figs with Colombian dulce de leche caramel

Tropical Fruit Mousse (flavors vary weekly)

Moras con Arequipe Blackberries with Colombian dulce de leche caramel

Vegetarian Options

Vegetarian Paella Rice flavored with criolla sauce, beans, garbanzos, mushrooms, yuca, potato, and green plantain.

Tradiciones Colombianas Rice, beans, house salad, sweet plantain, fried yuca, potato, and avocado.

FAMILY STYLE PACKAGES

Colombian Picada

\$35 PER PERSON

House salad, Empanadas (beef, chicken and cheese), Entraña Steak (grilled marinated skirt steak), Pollo al Ajillo (grilled chicken breast marinated in wine and garlic sauce), Pork ribs, Chorizo (pork sausage), Crunchy green plantain, Potatoes, Yuca, Sweet plantain, Arepa

Picada de Mar y Tierra

\$40 PER PERSON

Langostinos al carbón (grilled tiger shrimp lightly flavored in a garlic-wine marinade)

Calamares a la Parrilla (grilled calamari lightly flavored in garlic-wine marinade)

Crab cakes

Extras

add \$2 per person each House salad, Rice Beans, Arepa, Sweet Plantain, Fried Potato, Yuca

PASSED APPETIZERS RECEPTION PACKAGES

Hors D'oeuvre
Four Tray Minimum

Standard Trays

\$40 PER TRAY

Empanadas Beef, chicken and cheese
Chorizo con Arepa, Colombian pork sausage on arepas
Aborrajado Sweet plantain filled with guava paste and covered with melted cheese

Premium Trays

\$60 PER TRAY

Entraña con Arepa: Marinated skirt steak on arepas
Pollo con Arepa: Marinated chicken on arepas
Langostinos con Arepa: Marinated garlic shrimp on arepas

OPEN BAR PACKAGES

15 people and 3 hour minimum / 4 hour packages add \$5 to each package

Beer, Wine & Sangria Package / \$30 PER PERSON *Beer, Wine and Sangria*
Beers: Bud Light, MGD, Miller Lite, Newcastle, Modelo Especial, Negra Modelo, Pacifico, Corona, Heineken, Amstel Light
Wine: Chardonnay, Pinot Grigio, Riesling, Cabernet Sauvignon, Merlot, Malbec, Pinot Noir

Well Package / \$33 PER PERSON *Well liquor (house rum, vodka, whiskey, gin, tequila, triple sec) Plus Beer, Wine and Sangria*

Call Package / \$35 PER PERSON *Call liquor Jack Daniel's, Jim Beam, Effen, Bacardi, etc. Plus Well liquor Beer, Wine and Sangria*

Premium Package / \$40 PER PERSON *Premium liquor & specialty cocktails Belvidere, Ketel One, Knob, Creek, Bombay, Sapphire, Courvoisier, Patron, Mojitos, Caipirinhas Excludes shots and martinis*

Mixologist Package / \$45 PER PERSON

Non alcoholic package / \$4.50 PER PERSON
Soft drinks, juice, coffee, teas, milk, Colombiana, and Manzana soda.



LAS TABILAS

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Locations:

Lakeview // 2942 N. Lincoln Avenue, Chicago, IL 60657 / T. 773.871.2414
Portage Park // 4920 W. Irving Park Road, Chicago, IL 60641 / T. 773.202.0999

Terms and Conditions

A final contract showing the details of your function will be prepared and emailed to you. Las Tablas must have a signed copy of the event contract and a deposit to reserve the date for your event.

Guarantee

A final confirmation of the number of guests is required three days prior to the event. This number will be considered the minimum guarantee. Should fewer guests arrive to your event than anticipated you will be charged based on this guaranteed number. In the event that more guests are served, the actual number of guests served will determine the amount you are charged. You can not increase your guest count by more than 20% without written approval from Las Tablas event coordinator.

Room Charge

Room charges may vary based on various factors, such as the day of the week, time of the day and demand. However if your event meets food and beverage minimums, your room charge may be reduced or waived altogether. Minimums also vary and are based on the day of the week and number of guests in your party. Taxes and gratuities do not count toward the food and beverage minimum.

Deposit and Cancellation

A deposit is required to reserve the date for your event. Deposits are 40% of the estimated costs of your event. A deposit along with the signed contract is required to reserve the date of your event. In the case of a cancellation over 30 days prior to the event, the deposit is fully refundable. All cancellations within 14 days of the event are non-refundable.

Tax and Gratuity

All food and beverage charges are subject to Illinois State Sales Tax (varies) and 18% gratuity fee.

Payment Terms

Payment in full is due at the end of the event. The amount of your received deposit will be deducted from the total cost of the event. Cash and major credit cards are accepted.

Liability

Las Tablas is not responsible for personal property and equipment brought into the restaurant.

Outside Food and Beverages are not permitted.

Special Services

Live music, DJ, audio visual equipment and support, flower arrangements, special linens and decorations. Please inquire for pricing.

Please schedule and coordinate deliveries and set-up with Las Tablas event coordinator.